ITEM #0098162

MODULAR 5 BURNER GAS GRILL

MODEL #BG179A

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Français p. 39
Español p. 77

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read this instruction manual thoroughly before installing or servicing this equipment.

WARNING

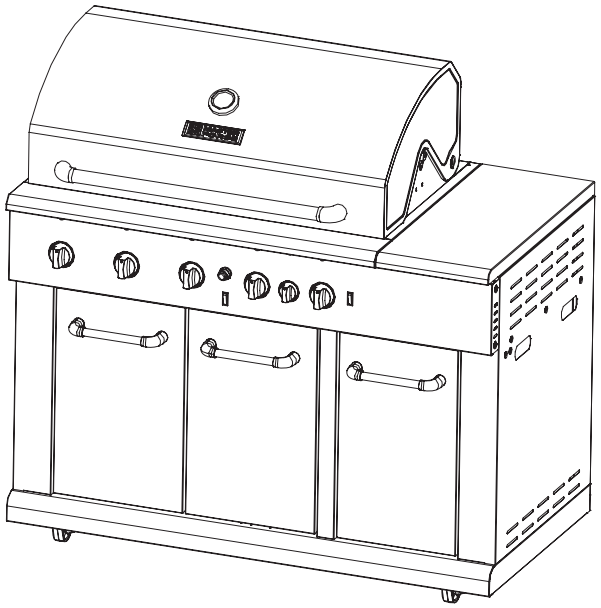
1. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP tank not connected for use should not be stored in the vicinity of this or any other appliance.

DANGER

If you smell gas:
1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open the lid.
4. If the odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

WARNING

For Outdoor Use Only



C US

ATTACH YOUR RECEIPT HERE

Serial Number_____ Purchase Date_____

Questions, problems, missing parts? Before returning to your retailer, call our customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

AB13580

Grill Operation 1-2-3

Before Grilling:

Step 1 Keep your grill a safe distance away from your property.*
Step 2 Always perform a leak test.*
Step 3 Keep children away from the grill.

During Grilling:
(To avoid tripping safety valves, please follow these instructions carefully!)

Step 1 First open lid and turn gas tank on slowly.
Step 2 Turn only one knob on at a time when lighting the grill.
Step 3 Use protective gloves when grill gets hot.

After Grilling:

Step 1 Burn grill for 10-15 minutes to burn off food residue.
Step 2 Wait until the grill is completely cooled before closing lid.
Step 3 Clean up grease build-up and cover your grill.

*** Please refer to the owner's manual for details.**

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.

2. An LP cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

DANGER

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flame
3. Open lid
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.

Always keep this manual for convenient future reference.

TABLE OF CONTENTS

Safety Information……4

Package Contents…….6

Hardware Contents……7

Preparation…….7

Assembly Instructions……..8

Natural Gas Conversion……11

Operation Instructions……18

Care and Maintenance……27

Troubleshooting ……32

Warranty……35

Exploded View……36

Replacement Parts List……37

SAFETY INFORMATION

Please read and understand this entire manual before attempting to assemble, operate or install the product. If you have any questions regarding the product, please call customer service at 1-800-963-0211 Monday through Thursday from 8:00 a.m. to 6:00 p.m. EST, Friday from 8:00 a.m. to 5:00 p.m. EST.

1. The installation of this appliance must conform with local codes or, in the absence of local codes, with either *the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or* Natural Gas and Propane Installation Code, CSA/CGA-B149.1.

2. This grill is intended for use outdoors and should not be used in a building, garage or any other enclosed or covered area.

3. This outdoor grill is not intended for installation in or on recreation vehicles and/or boats.

4. A minimum clearance of 24 inches from combustible constructions to the sides of the grill and 24 inches from the back of the grill to combustible constructions must be maintained. This outdoor cooking gas appliance must not be placed under overhead combustible construction.

5. The use of an electrical source requires that when installed, the grill must be electrically grounded in accordance with local codes or, in the absence of local codes, with ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.1. Keep electrical supply cords and the fuel supply hose away from heated surfaces.

6. Inspect the hoses before each use for excessive abrasion or wear, or cuts that may affect safe operation of the grill. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly must be those specified by the manufacturer.

7. Keep your grill in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.

8. DO NOT obstruct the flow of combustion and ventilation air to this appliance.

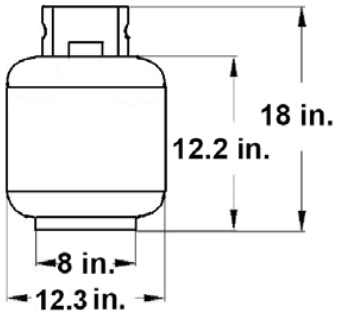
9. Keep the ventilation openings of the tank enclosure free and clear from debris.

10. Check all gas connections for leaks with a soapy water solution and brush. Never use an open flame to check for leaks.

11. Never use charcoal in the grill.

12. Never use the grill in windy areas.

13. Only a 20 lb. LP-gas cylinder is allowed. The cylinder must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission. A 20 lb. LP-Gas cylinder's dimensions are:



14. Never use the grill without the drip tray installed and hung under the burner box. Without the drip tray, hot grease and debris could leak downward and produce a fire hazard.

15. Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11.0 wc.

16. The cylinder used must include a collar to protect the cylinder valve.

17. Do not store a spare LP-gas cylinder under or near this appliance.

18. Never fill the cylinder beyond 80 percent full.

19. If the information in “17” and “18” is not followed exactly, a fire causing death or serious injury may occur.

20. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 KPa).

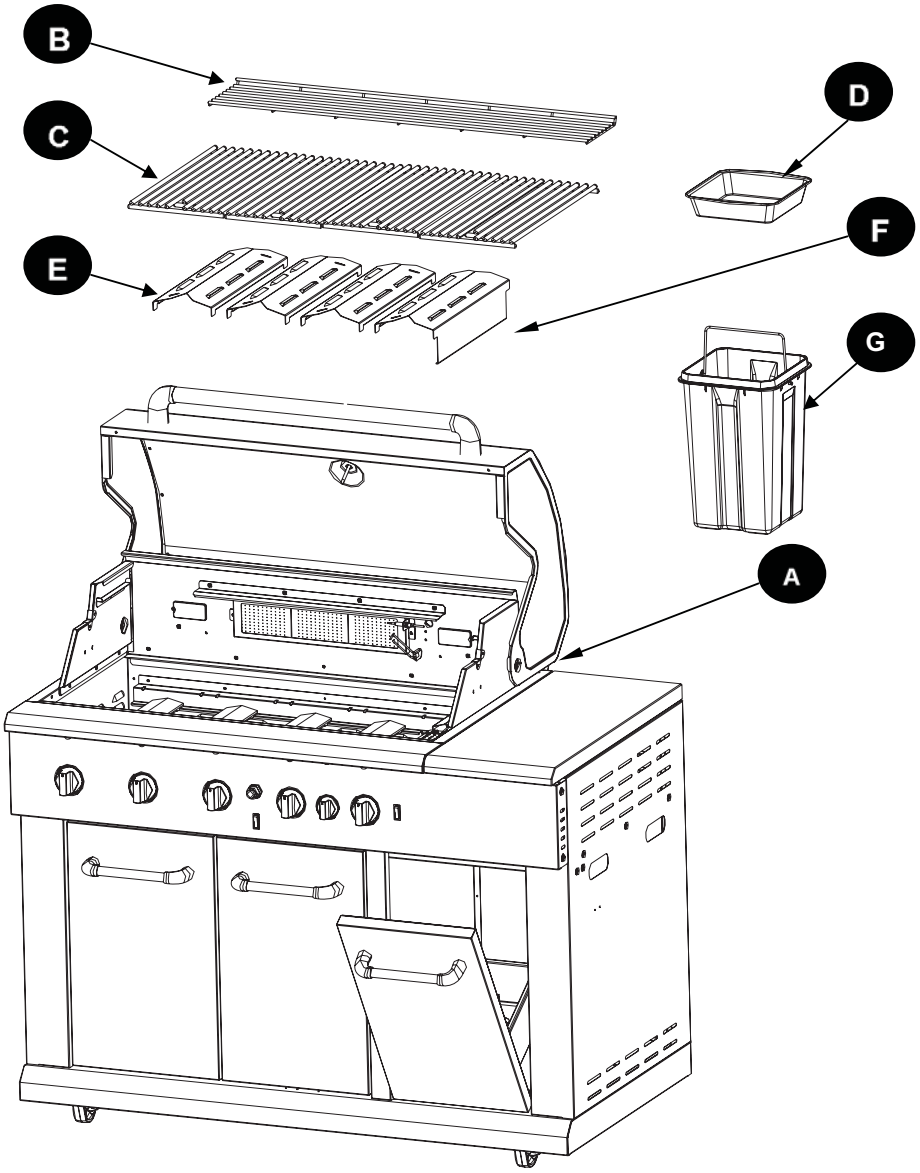
21. CALIFORNIA PROPOSITION 65 WARNING: The burning of gas cooking fuel generates some byproducts which are on the list of substances known by the State of California to cause cancer, reproductive harm, or other birth defects. To reduce exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

IMPORTANT: We urge you to read this manual carefully and follow the recommendations enclosed. This will ensure you receive the most enjoyable and trouble-free operation of your new gas grill. We also advise you retain this manual for future reference.

⚠ WARNING: Your grill has been designed to operate using only the gas specified by the manufacturer on the rating plate. Do not attempt to operate your grill on other gases. Failure to follow this warning could lead to a fire hazard and bodily harm and will void your warranty.

⚠ WARNING: Make certain your LP (propane) tank is filled by a reputable propane dealer. An incorrectly filled or an overfilled LP tank can be dangerous. The overfilled condition combined with the warming of the LP tank (a hot summer day, tank left in the sun, etc.) can cause LP gas to be released by the pressure relief valve on the tank since the temperature increase causes the propane to expand. LP gas released from the tank is flammable and can be explosive. Refer to your Owner’s Manual for more information concerning filling your LP tank.

PACKAGE CONTENTS



PART	DESCRIPTION	QUANTITY
A	Main Body	1
B	Warming Rack	1
C	Grid	4
D	Drip Tray	1

PART	DESCRIPTION	QUANTITY
E	Flame Tamer 1	3
F	Flame Tamer 2	1
G	Trash Bin	1

HARDWARE CONTENTS

AA

AA Battery
Qty. 1

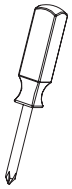
BB

9V Battery
Qty. 1

CC

Orifice
Removal Tool
Qty. 1

DD



Phillips Head
Screwdriver
Qty. 1

EE

Conversion
Screw
Qty. 5

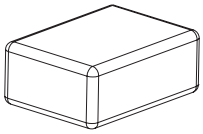
FF

Φ1.45mm
Orifice
Qty. 6

GG

17 x 19 mm
Wrench
Qty. 1

HH



Grill Cover
Qty. 1

II

Rod Extender
Qty. 1

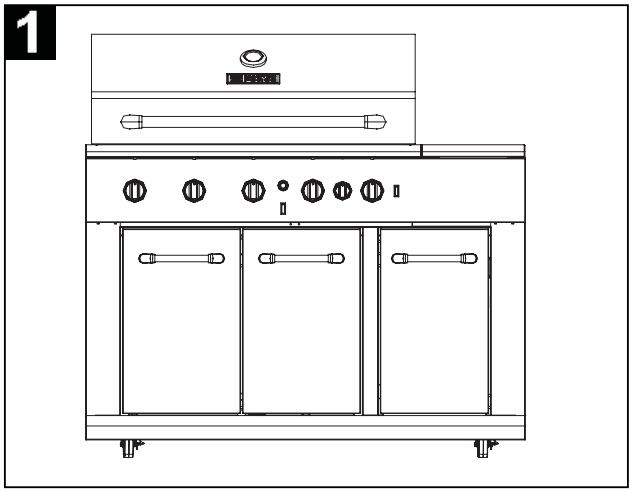
PREPARATION

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list and hardware contents list. If any part is missing or damaged, do not attempt to assemble the product.

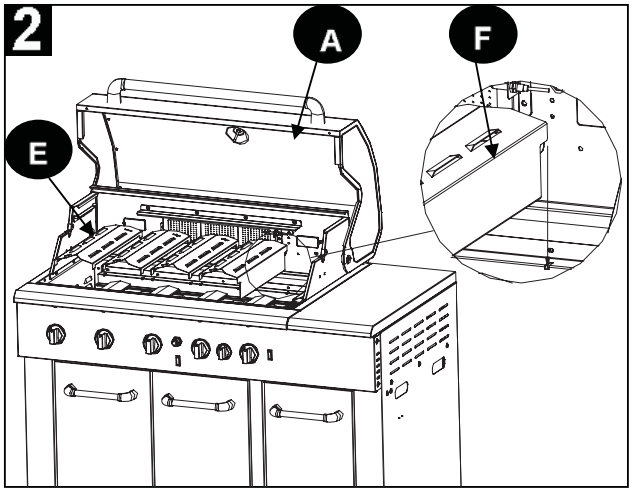
Estimated Assembly Time: 15 minutes by two people
No tools required for assembly.

ASSEMBLY INSTRUCTIONS

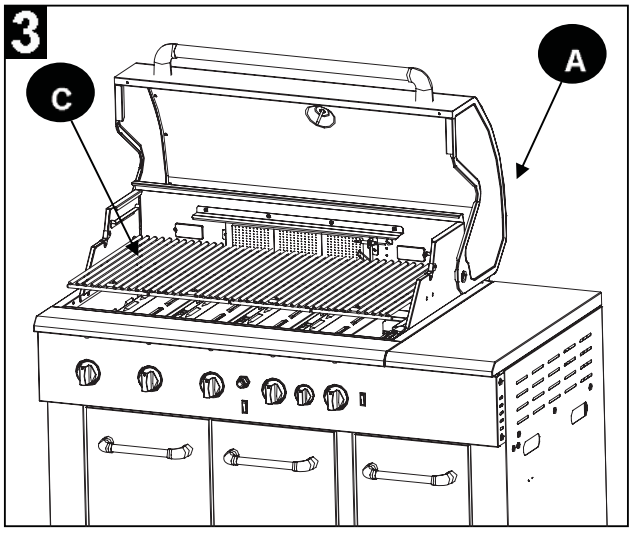
1. Remove all the packing material from inside and outside gill.



2. Place all three flame tamer 1s (E) and the flame tamer 2 (F) on top of each burner on the main body (A). Flame tamer 2 (F) should be placed on top of the far right burner.

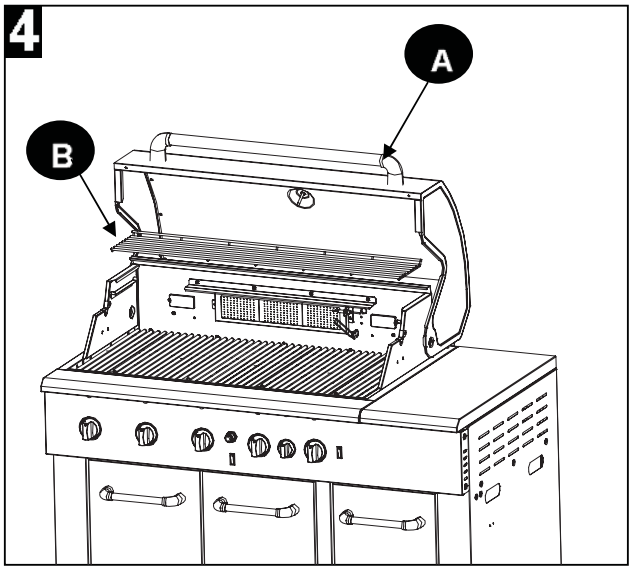


3. Place the grids (C) on the main body (A) as shown.

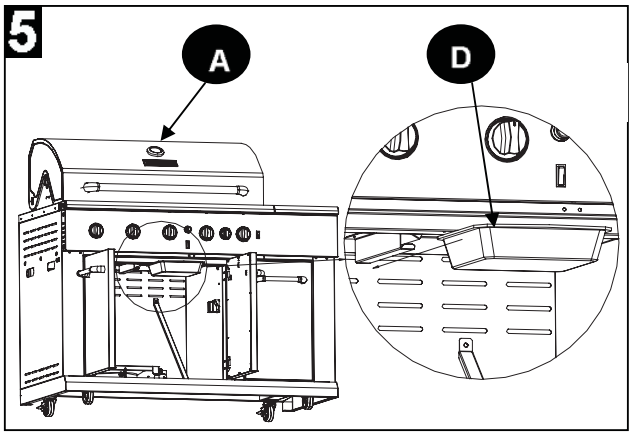


ASSEMBLY INSTRUCTIONS

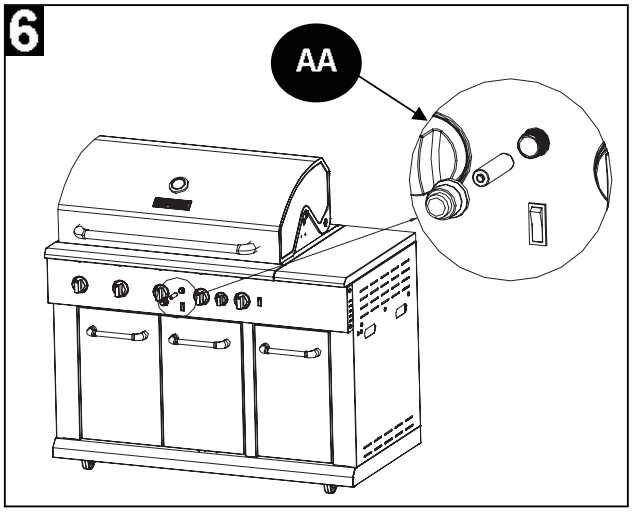
4. Place the warming rack (B) as shown.



5. Open the cabinet door of the main body (A) and place the drip tray (D) in position as shown.



6. Unscrew the igniter push button cap and feed the “AA” battery (AA) into the igniter module with the positive (+) end facing out. Screw the cap into place on the igniter module.

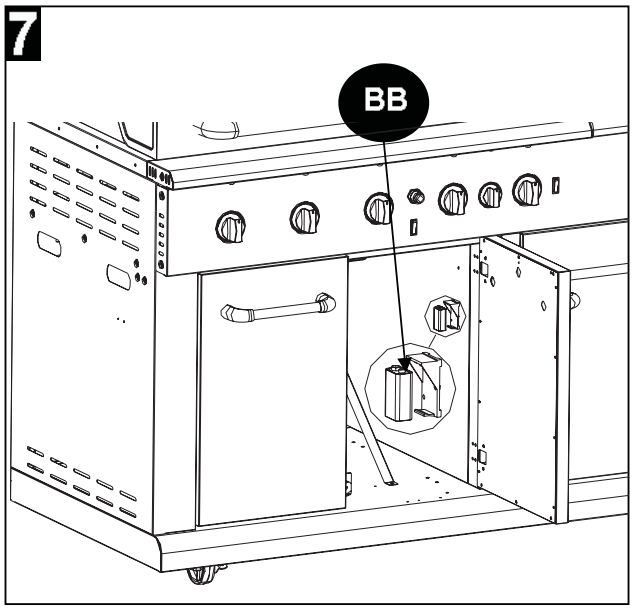


Hardware Used

AA AA Battery x 1

ASSEMBLY INSTRUCTIONS

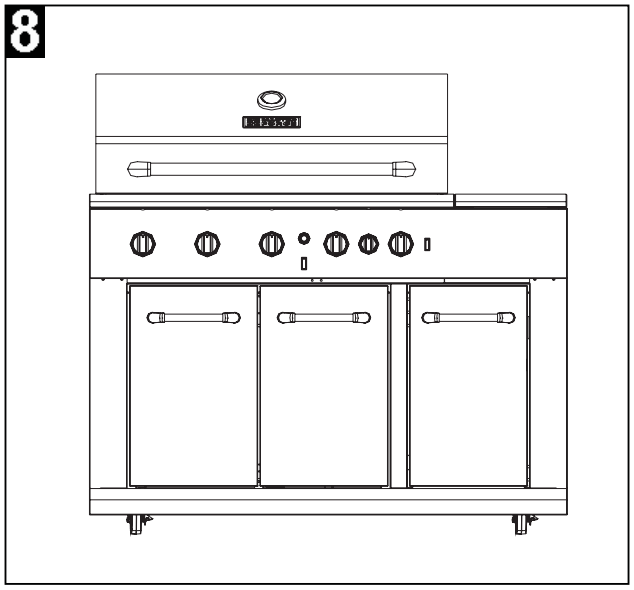
7. Open the cabinet door of the main body (A) and place a 9V battery (BB) for the control panel light as shown.



Hardware Used

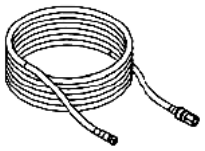
BB 9V Battery x 1

8. Your grill is now assembled.



NATURAL GAS CONVERSION

PREPARATION:



10 ft. Natural Gas Hose

⚠ IMPORTANT:

The 10 ft. Natural Gas Hose is **NOT INCLUDED** in the product.

Before beginning conversion, make sure all parts are present. Compare parts with package contents. If any part is missing or damaged, do not attempt to convert. Contact customer service for replacement parts.

1. Turn off gas supply, and then remove cap on gas supply side.
2. Recommended: Install a shut-off valve on gas supply side before installing the socket.
3. Socket should be installed by an authorized technician in accordance with the national fuel gas code (NFPA 54/ANSI223.1).
4. Before inserting plug, turn on gas supply and leak test all connections including the stem of the shut-off valve and the opening of the socket. For best results, use an ammonia-free soap and water solution.

OPERATING INSTRUCTION:

1. To connect, push back socket sleeve (Fig. 1).
2. Insert plug and release sleeve (Fig. 2).
3. Push plug until sleeve snaps forward (Fig. 3). (Gas will flow automatically. Failure to connect plug properly to socket will inhibit gas flow to the appliance.)
4. Test connection with ammonia-free soap and water solution.

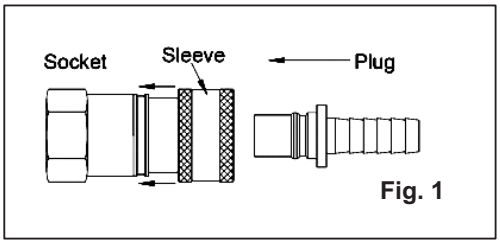


Fig. 1

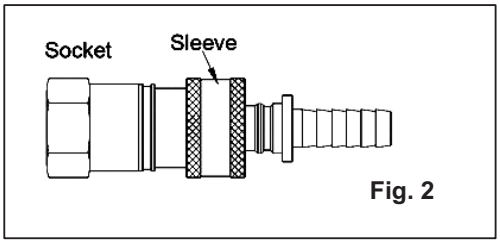


Fig. 2

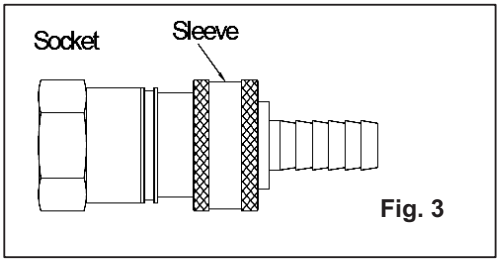


Fig. 3

To disconnect

1. Pull sleeve back. Pull plug out of socket. (Gas is automatically shut off.)
2. Close shut-off valve and replace dust caps on socket and plug.

NATURAL GAS CONVERSION

IMPORTANT:

After your outdoor kitchen is converted to natural gas, the working pressure for natural gas is 7 in. water column (WC). Gas pressure is affected by gas line size and the length of gas line run from house. Follow the recommendations in the chart below.

From House to Grill	
Distance	**Tubing Size**
Up to 25 ft.	3/8 in. DIA
26 – 50 ft.	1/2 in. DIA
51 – 100 ft.	2/3 in. of run 3/4 in. 1/3 in. of run 1/2 in.
Over 101 ft.	3/4 in. DIA

WARNING:

Place the grill on a flat, level surface.

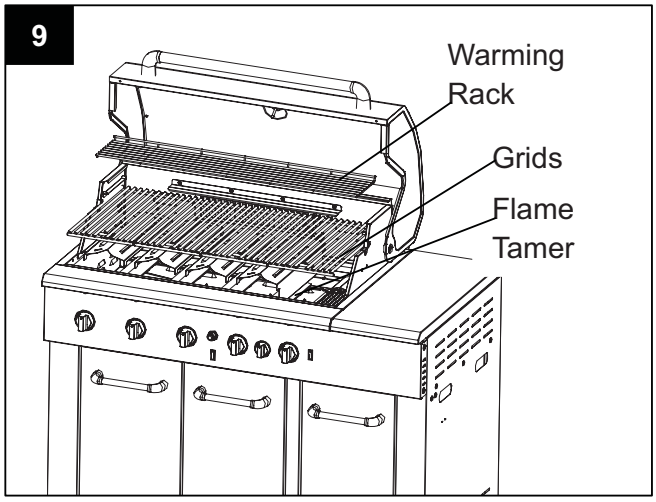
Before the conversion, make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.

NATURAL GAS CONVERSION

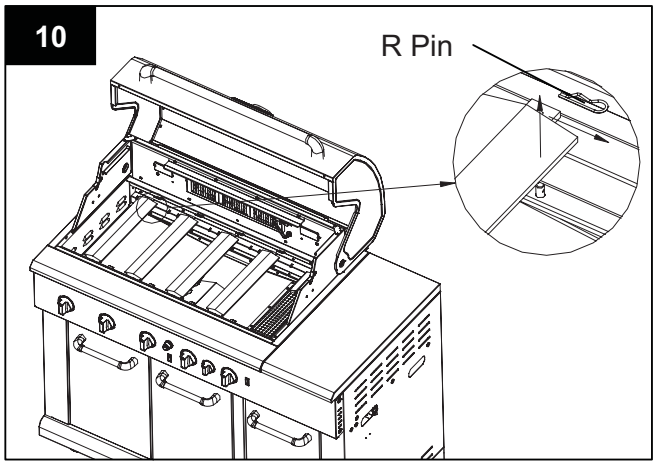
CONVERSION INSTRUCTION:

Before the conversion, make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.

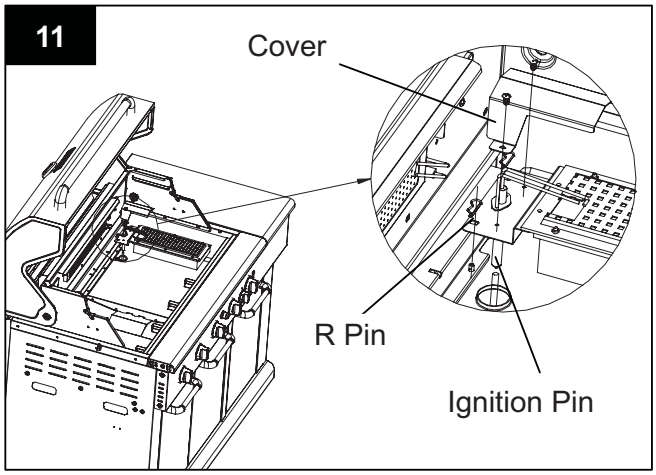
9. Before the conversion, make sure all control knobs are in the OFF position, LP tank valve is closed, and tank is disconnected from regulator and removed from grill.
Next, open lid and remove warming rack, grids and flame tamer.



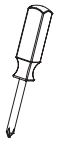
10. Remove the R-pins at the back of each main burner to detach them from the bracket. Take the main burners out.



11. Remove the screws attaching the cover to the searing burner with the Phillips head screwdriver (DD). Remove the R-Pin at the back of the burner from the bracket and loosen the ignition pin at the same time. Lift the back of the burner while sliding it out of the firebox.



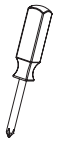
Hardware Used

DD	Phillips Head Screwdriver		x 1

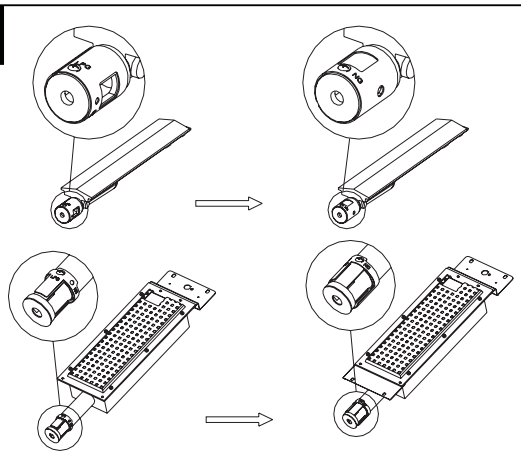
NATURAL GAS CONVERSION

12. Adjust the air shutters of main burners and searing burner by loosening the air shutter screws with the Phillips screwdriver (DD).

Hardware Used

DD — Phillips Head Screwdriver  x 1

12



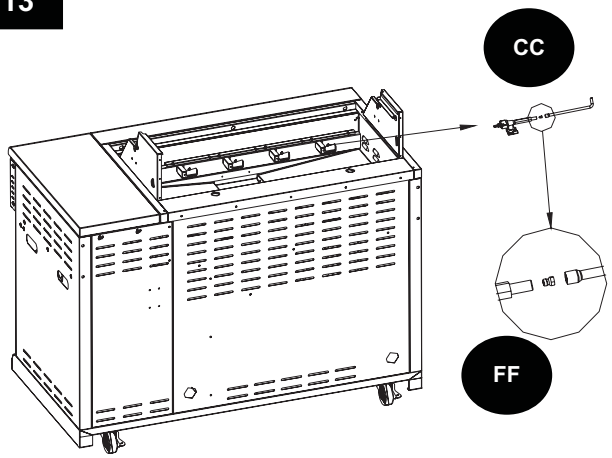
13. Remove the LP orifices of all the main burners and the searing burner with the orifice removal tool (CC) and install the Φ1.45mm orifices (FF).

Hardware Used

CC — Orifice Removal Tool x 1

FF — Φ1.45mm Orifice x 5

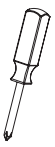
13



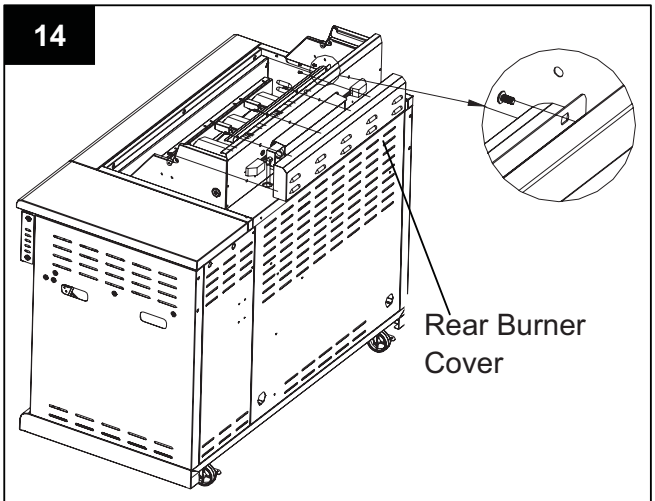
14. Remove the 6 screws at the back of burner box with the Phillips head screwdriver (DD). Detach the rotisserie burner cover from the rear panel of burner box.

During this step, keep a firm hold on the rear burner cover. Otherwise, it will drop and may break, possibly causing injury.

Hardware Used

DD — Phillips Head Screwdriver  x 1

14

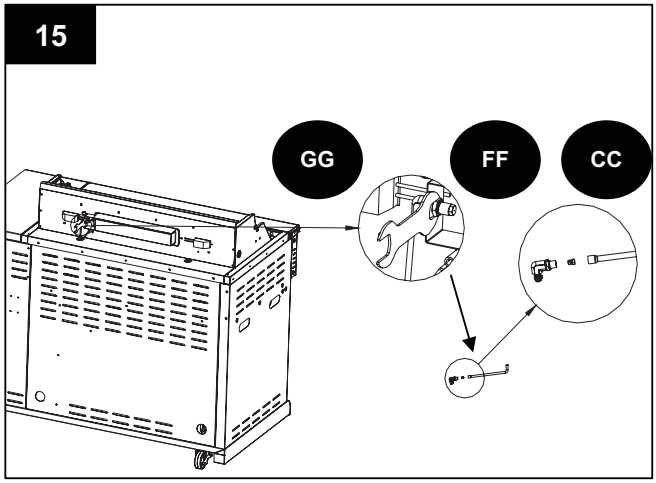


NATURAL GAS CONVERSION

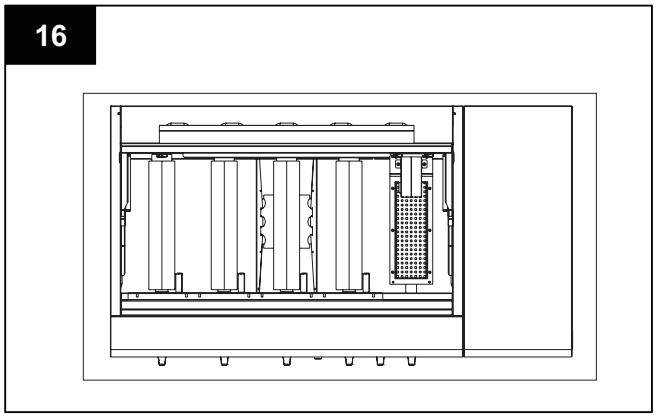
15. Use the 17 x 19 mm wrench (GG) to remove the hex nut securing the rotisserie burner orifice and hose assembly. Detach the assembly from the bracket. Remove the LP orifice of the rotisserie burner with the orifice removal tool (CC) and install the Φ1.45mm orifice (FF). Reinstall the orifice and hose assembly and the rear panel as stated in Step 14.

Hardware Used

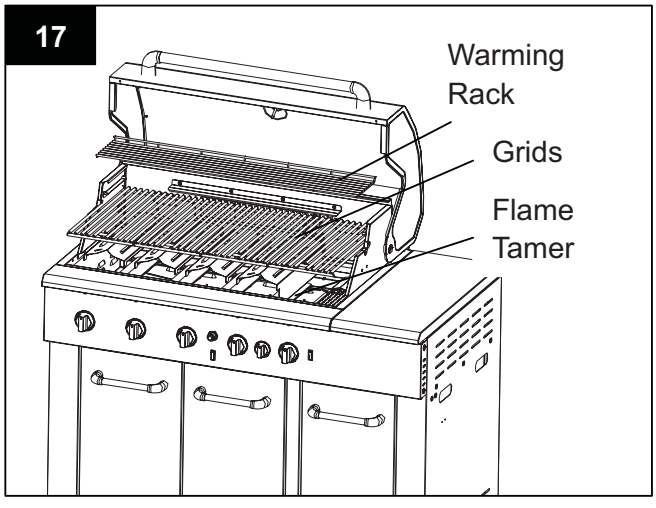
GG	17 x 19 mm Wrench	x 1
CC	Orifice Removal Tool	x 1
FF	Φ1.45mm Orifice	x 1



16. Re-install the burners. Make sure the orifices are aligned with the burners and the ignition pins are installed in their original positions. Check for sparks before operating your grill.



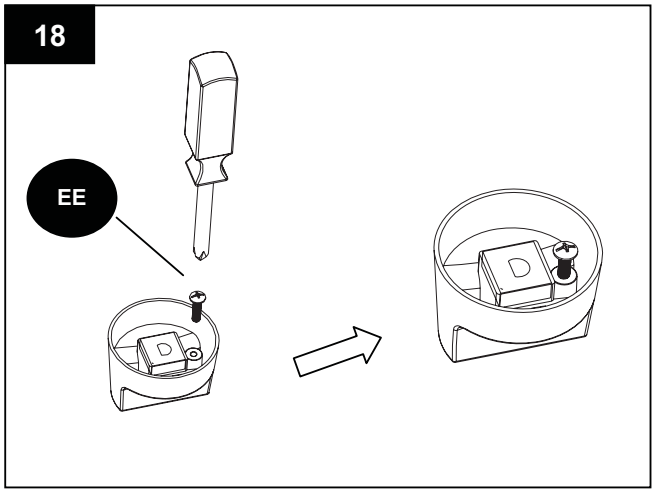
17. Put the flame tamers back in the firebox, followed by the grids and warming rack.



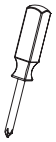
NATURAL GAS CONVERSION

18. Pull off the control knob of the 4 main burners and the searing burner. Use the Phillips head screwdriver (DD) to attach the conversion screw (EE) to the back of the knob. Re-install all the knobs.

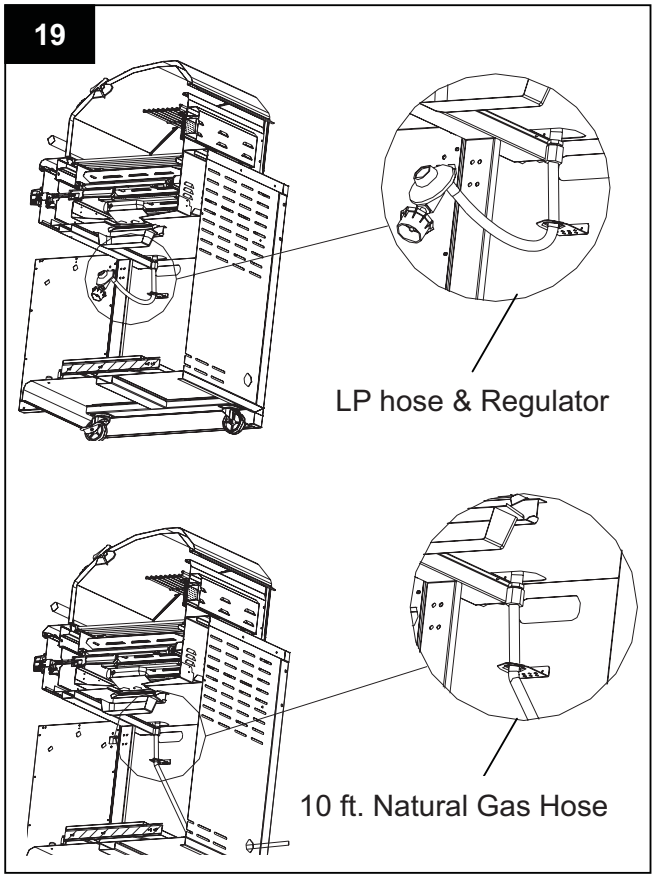
The conversion screw must be attached properly. Failure to tighten the screw will result in improper operation.



Hardware Used

DD	Phillips Head Screwdriver 	x 1
EE	Conversion Screw	x 5

19. Use the 17 x 19 mm wrench (GG) to remove the LP hose and regulator from the manifold. Attach the Natural Gas Hose (sold separately) and tighten it with the wrench.

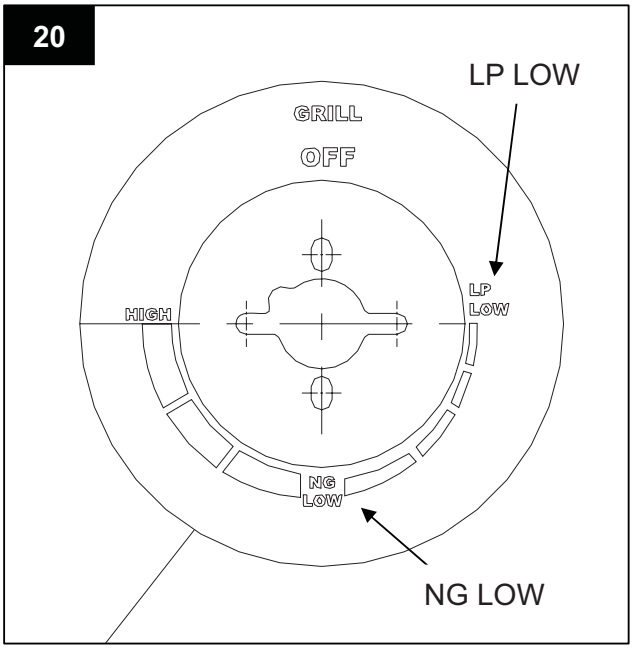


Hardware Used

GG	17 x 19 mm Wrench	x 1
	10 ft. Natural Gas Hose (Sold separately)	x 1

NATURAL GAS CONVERSION

20. When converting to natural gas, please be aware that the low heat setting of the main burners and searing burner is “NG LOW”as shown on the control panel. “LP LOW” setting is not applied when converting to natural gas.



⚠ WARNING: Please remember this is an outdoor gas grill. Many areas of the grill generate extreme heat. We have taken every precaution to protect you from the contact areas. However, it is impossible to isolate all high-temperature areas. Therefore, use good judgment and a certain degree of caution when grilling on this product. We suggest a covered, protected hand during operation of the grill. Do not move the grill when it is in operation or hot to the touch. Wait until the unit is turned off and properly cooled down before moving it. Failure to follow this warning could result in personal injury.

⚠ IMPORTANT: Please be aware that the BTU rating of the rotisserie burner will change after the grill is converted to natural gas. See below chart for reference:

Burner	LP Gas	Natural Gas
Main Burner	4 x 12,000 BTU / Hr	4 x 12,000 BTU / Hr
Searing Burner	1 x 12,000 BTU / Hr	1 x 12,000 BTU / Hr
Rotisserie Burner	1 x 10,000 BTU / Hr	1 x 12,000 BTU / Hr

⚠ CAUTION:

If low flames or burner problems are observed after converting from LPG to NG, the natural gas lines may not be large enough. Refer to the “From House to Grill” chart on page 12 for natural gas supply line specifications. Please contact a plumber to assure proper pressure at 7 in. water column.

DO NOT RETURN YOUR GRILL TO THE STORE.

OPERATING INSTRUCTIONS

Never attach an unregulated gas line to the appliance. Connection to an unregulated gas line can cause excessive heat or fire.

Verify the type of gas supply to be used, either Natural Gas (N.G.) or Liquid Propane (L.P.), and make sure the serial plate agrees with that of the supply. Conversion kits are available separately for an additional cost which will enable you to convert your grill from L.P. to N.G. or to convert your grill from N.G. to L.P. Please see your local dealer for more information.

Always have a qualified service technician perform difficult conversions or modifications.

For natural gas installations, an installer must supply a gas shutoff valve that is easily accessible to the grill. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70- 2002, and the National Fuel Gas Code, NFPA 54-2002/ANSI Z223.1-2002.

All pipe sealants must be an approved type and resistant to the actions of L.P. gases. Never use pipe sealant on flare fittings. All gas connections should be made by a competent qualified service technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code, NFPA 54-2002/ANSI Z223.1-2002. Gas conversion kits may be purchased separately. When ordering gas conversion kits, have the model number and the type of gas (N.G. or L.P.) used for your grill.

This grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.).

The installation of this grill must conform with local codes, or in the absence of local codes, with National Fuel Code, NFPA 54-2002/ANSI Z223.1a-2002.

Installation in Canada must be in accordance with the Standard CSA B149.1 or B149.2 (installation code for gas burning appliances and equipment) and local codes.

OPERATING INSTRUCTIONS

L.P. GAS INSTALLATION

Gas grills that are set to operate with L.P. gas come with a high capacity hose and regulator assembly. **(Note: Only use the pressure regulator and hose assembly supplied with the grill or a replacement pressure regulator and hose assembly specified by the manufacturer).** This assembly is designed to connect directly to a standard 20 lb. L.P. cylinder. L.P. cylinders are not included with the grill. L.P. cylinders can be purchased separately at an independent dealer.

Connecting a Liquid Propane Gas Tank to the Grill:

1. Open the doors of the cabinet. Turn the stopper of the tank tray (clockwise) and pull out the tank tray. Place a 20 lb. tank with foot ring into the tank tray. See Fig. 4.
Make sure the tank valve is in the OFF position.

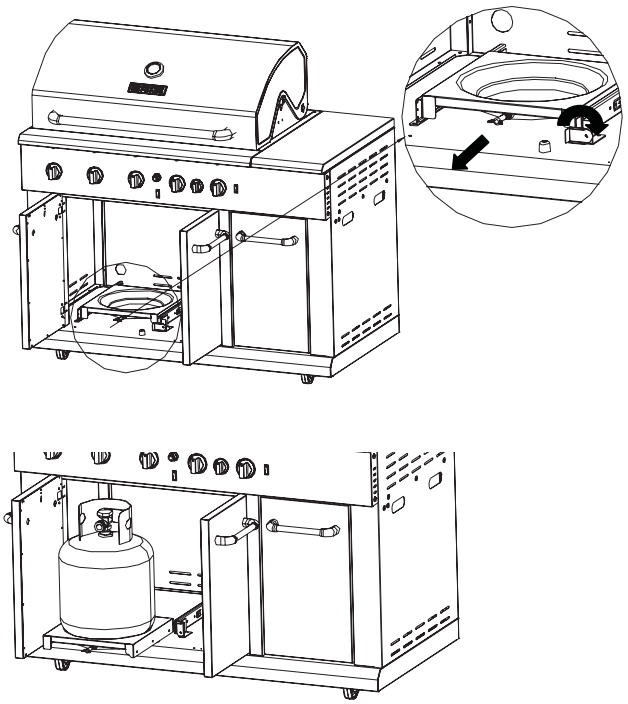
2. Tighten the retention screw in front of the tank tray to secure the tank. Push the tank tray to the end and lock it by turning the stopper back (counter-clockwise). See Fig. 5.

3. Check the tank valve to ensure it has proper external mating threads to fit the hose and regulator assembly provided (Type 1 connection per ANSI Z21.58b-2012/CSA 1.6b-2012).

4. Inspect the valve connection port of the regulator assembly. Look for damage or debris. Remove any debris. Inspect hose for damage. Never use damaged or plugged equipment.

5. Make sure all burner knobs are in the OFF position.

Fig. 4

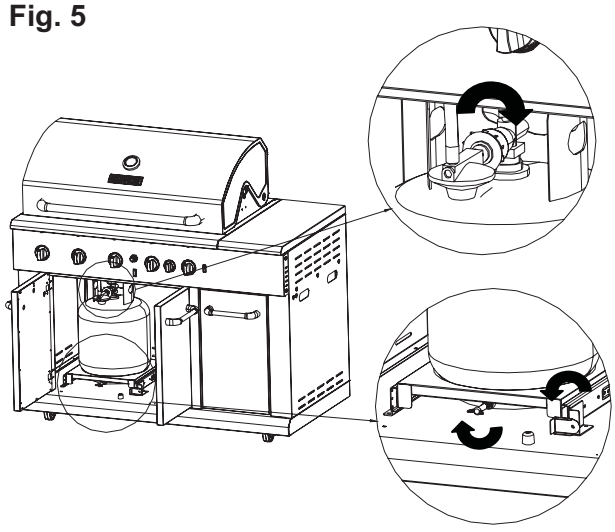


OPERATING INSTRUCTIONS

6. Connect the hose and regulator assembly to the tank valve (See Fig. 5). Hand tighten the quick coupling nut clockwise to a full stop. DO NOT use a wrench to tighten because it could damage the quick coupling nut and result in a hazardous condition.

7. Open the tank valve fully (counterclockwise). Use a soapy water solution to check all connections for leaks before attempting to light your grill. See “Pre Operation Leak Testing" on page 22. If a leak is found, turn the Tank Valve off and do not use your grill until the leak is repaired.

Fig. 5



As shown in Fig. 6a gas tank must be place vertically. It is unsafe to operate the grill if the gas tank is not vertical as shown in Fig. 6b.

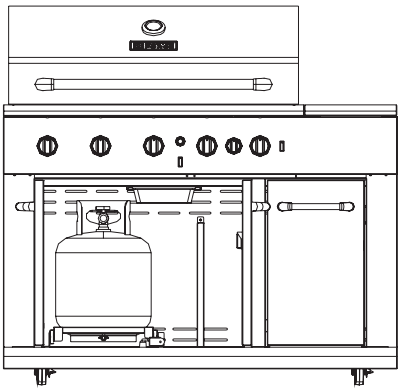


Fig. 6a

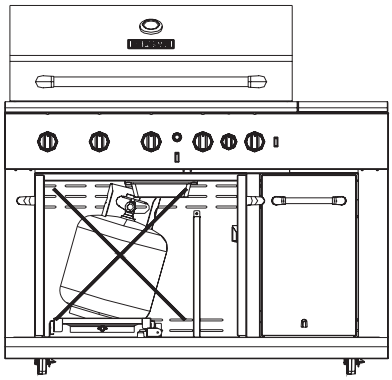


Fig. 6b

⚠ WARNING: The Type I connective coupling (see Fig. 7) supplied with your grill must not be replaced with a different type of grill/tank connection system. Removal will result in loss of warranty, gas leakage, fire and severe bodily harm.

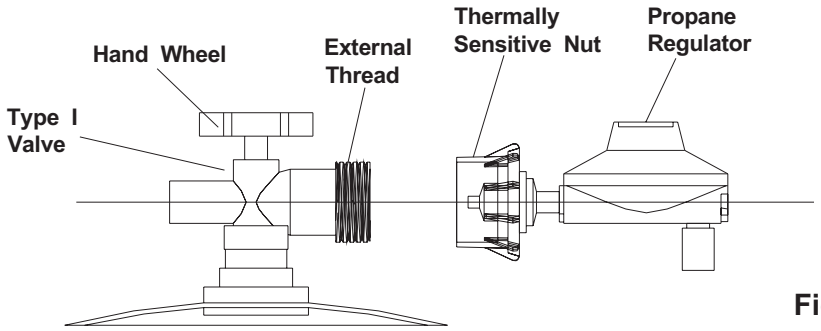


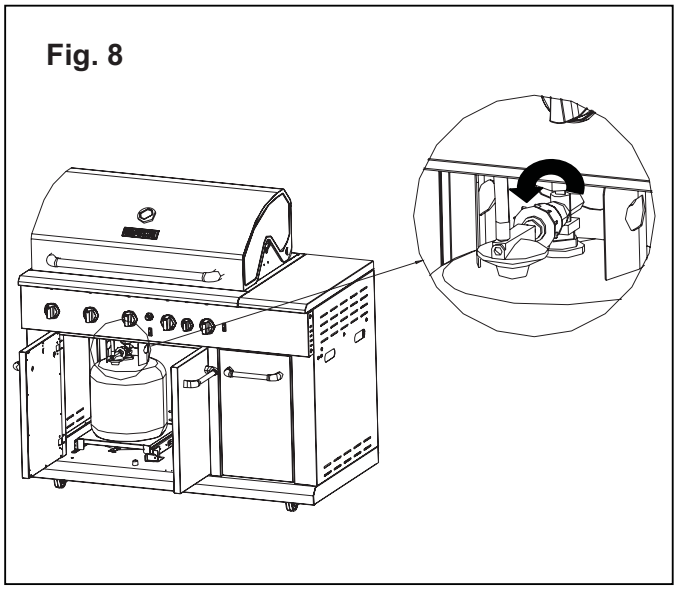
Fig. 7

OPERATING INSTRUCTIONS

Disconnecting A Liquid Propane Gas (LP Gas) Tank From Your Grill:
1. Turn the burner knobs and LP gas tank valve to the full OFF position. (Turn clockwise to close.)

2. Detach the hose and regulator assembly from the LP gas tank valve by turning the quick coupling nut counterclockwise. See Fig. 8.
CAUTION: When the appliance is not in use, the gas must be turned off at the supply tank.

Fig. 8



L.P. TANK INFORMATION

Never use a dented or rusted L.P. tank or cylinder with a damaged valve.

L.P. cylinders are equipped with an O.P.D. (Overfilling Prevention Device). The device shuts off the flow of gas to a cylinder after 80% capacity is reached. This limits the potential for release of gas when the cylinder is heated, averting a fire or possible injury.

The L.P. cylinder must have a shut-off valve terminating in an L.P. gas supply cylinder outlet specified, as applicable, for connection No. 510 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. Cylinders must not be stored in a building, garage, or any other enclosed area. (The L.P. cylinder must have an overfill protection device and a collar to protect the cylinder valve.)

The L.P. gas supply cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CAS-B339, “Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods and Commission.”

L.P. TANK USE

- **When turning the L.P. tank on, make sure to open the valve SLOWLY two (2) complete turns to ensure proper gas flow. Most gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly it shuts off the gas supply. Opening the valve rapidly may simulate a gas leak, causing the safety device to activate, restricting gas flow causing low flames. Opening the valve slowly will ensure this safety feature is not falsely triggered.**
- When not in use, gas supply cylinder valve is to be in the “OFF” position.
- The tank supply system must be stored upright to allow for vapor withdrawal.

OPERATING INSTRUCTIONS

- The regulator and hose assembly must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being used again.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- Only a qualified gas supplier should refill the L.P. tank.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

⚠ WARNING

DO NOT store a spare L.P. gas cylinder under or near the grill. Never fill the cylinder beyond 80% full.

If this information is not followed exactly, a fire causing death or serious injury may occur.

PRE OPERATION LEAK TESTING

Although all gas connections on the grill are leak tested prior to shipment, a complete gas tightness check must be performed at the installation site due to possible shifting during shipment, installation or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks and immediately check the system if the smell of gas is detected.

1. Do not smoke while leak testing.
2. Extinguish all open flames.
3. Never leak test with an open flame.
4. Mix a solution of equal parts mild detergent or liquid soap and water.
5. Turn off the burner control knobs.
6. Turn the top knob of the fuel supply cylinder counterclockwise two (2) rotations to open.
7. Apply the soap solution to connections of the fuel supply assembly. If no soap bubbles appear, there is no gas leak. If bubbles form at the connections, a leak is detected. If a leak is detected, immediately turn off the gas supply, tighten any leaking fittings, turn gas on, and repeat steps 1-3.
8. Turn off the knob on the fuel supply cylinder.
9. Turn on the burner control knobs for a moment to release the pressure in the hose, then turn the control knobs back off.
10. Wash off soapy solution with cold water and towel dry.

Check all gas supply fittings before each use and each time the gas supply cylinder is connected to the regulator. Have a qualified service technician leak test the grill any time a part of the gas system is replaced.

Also it is recommended to perform a leak test at least once a year whether or not the L.P. gas supply cylinder has been disconnected.

OPERATING INSTRUCTIONS

WARNING When leak testing this appliance, make sure to test and tighten all loose connections. A slight leak in the system can result in a low flame or hazardous condition. Most L.P. gas tanks now come equipped with a leak detector mechanism internal to the tank. When gas is allowed to escape rapidly, it shuts off the gas supply. A leak may significantly reduce the gas flow, making the grill difficult to light or causing low flames.

If you cannot stop a gas leak, turn off the gas supply and call your local gas company. If necessary, replace the faulty part with the manufacturer's recommended replacement part. A slight leak could cause a fire.

WARNING Do not use the grill in garages, breezeways, sheds or any enclosed area. Never operate the grill in enclosed areas as this could lead to a carbon monoxide buildup, which could result in injury or death. Place the grill on a level surface. Avoid moving the grill while it is in operation.

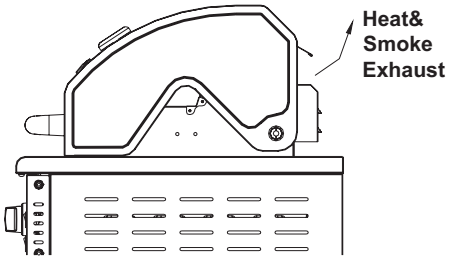
NOTE: The grill will operate best if it is not facing directly into the wind.

Clearance to combustible construction: A minimum of 24 in. from the sides and back must be maintained from the gas grill above and below the cooking surface to adjacent vertical combustible construction.

Clearance to non-combustible construction: A minimum of 24 in. clearance from the back of the grill to non-combustible construction is required for the lid to fully open.

Storage of an outdoor gas cooking appliance indoor is permissible only if the cylinder is disconnected and removed from the appliance.

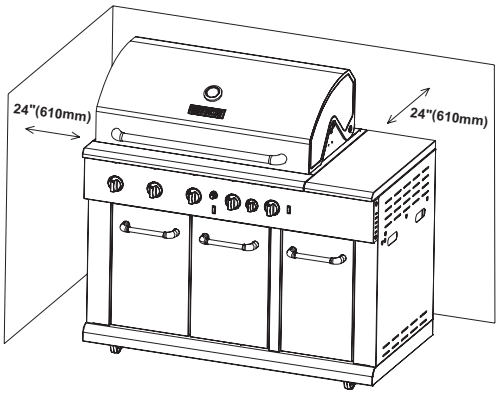
WARNING Heat and smoke exhaust out of the back of the grill hood opening. Make sure not to have the grill back facing your home or anything that could be damaged by heat or smoke.



GENERAL RULES

Do not leave the grill unattended while cooking!

1. Make sure the grill has been leak tested and is properly located.
2. Light the grill burners using the instructions provided in this manual.
3. Turn the control knobs to desired temperature - High or Low - and preheat the grill for 10 minutes before cooking.
4. Adjust heat settings to meet your cooking needs for desired results.
5. Allow grill to cool down, wipe off any splatters or grease and clean the drip tray as needed.
6. Do not put a cover on the grill while it is still hot as it could start a fire.



OPERATING INSTRUCTIONS

Do not attempt to "light" the grill if the odor of gas present!!

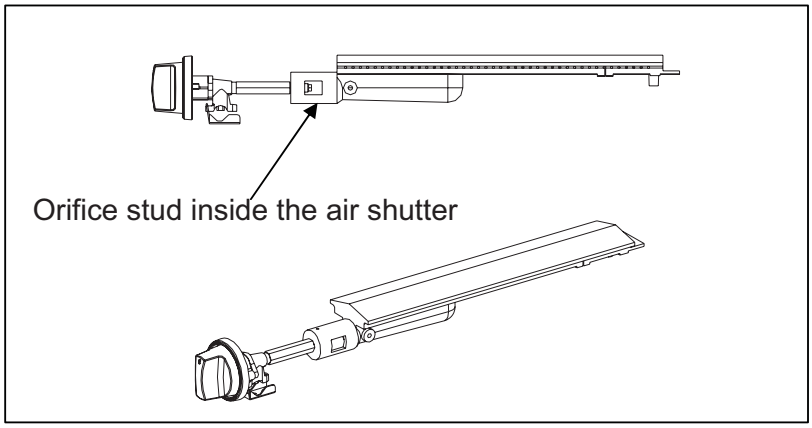
BEFORE AND AFTER LIGHTING

1. Ensure your grill is located on a level surface.
2. Keep the gas grill area clean and free from combustible materials, gasoline, and other flammable vapors and liquids.
3. Ensure nothing is obstructing the flow of combustion and ventilation air.
4. Ensure the ventilation of the cylinder enclosure is free and clear of debris.
5. Visually check burner flames.

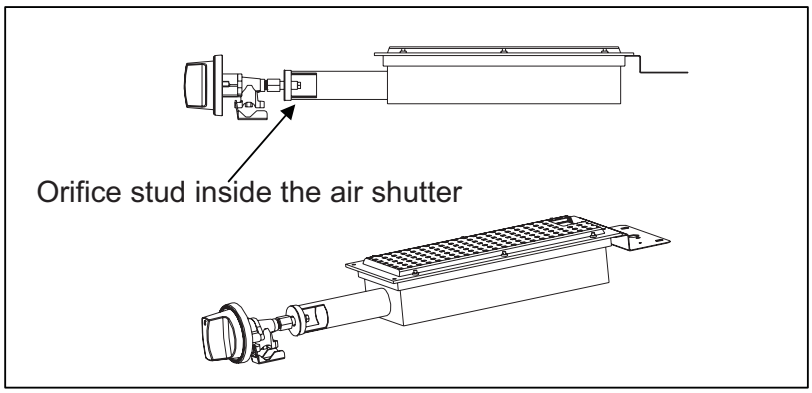
WARNING Check the gas supply line for cuts, wear or abrasion.
Always keep your face and body as far away from the grill as possible when lighting.

Checking orifices alignment with burners

Orifices may shift during assembly and movement. Check the orifices alignment with the burners according to the following illustrations before lighting.



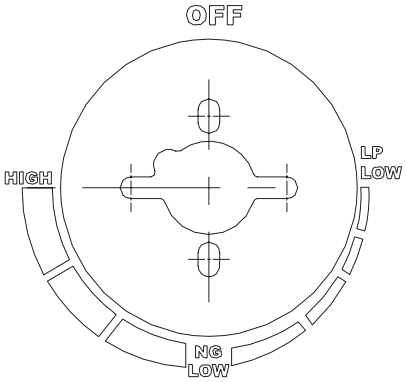
Main Burner and Orifice Relationship



Searing Burner and Orifice Relationship

OPERATING INSTRUCTIONS

GRILL BURNER LIGHTING



Main Burner Control Knob

Warning: Do not lean over grill when lighting. Turn off LP supply at cylinder when appliance is not in use.

Main Burner Lighting Illustration:

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. Open lid during lighting.
4. Push the Electronic Ignition down 3 to 4 seconds while turning the GRILL control knob to the HIGH position. The burner should ignite.

If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

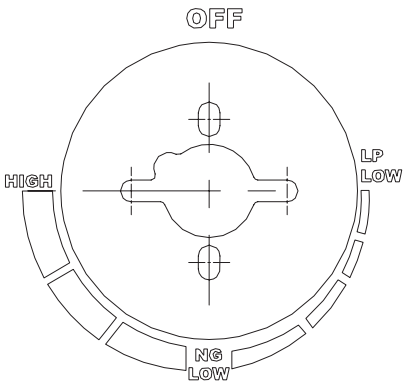
If by chance the electronic igniter does not light the burner, the burner may be lit with a match attached to the match extender, located on the inside of the cart door.

Remove the main cooking grate and flame tamers. Keep your face as far away from the grill surface as possible and pass the match extender to the ports of the main burner tubes. Position the match near the burner ports and push and turn the control knob counter-clockwise to the “HIGH” position. After the burner has lit, turn the knob to the "LP LOW" position and carefully place the flame tamers and grates back in position. Then turn the control knob to the desired setting.

NOTE: If the grill will not light after several attempts see the Troubleshooting section of this manual. Turn the control knobs to the OFF position when not in use.

Keep any electrical supply cords and the fuel supply away from any heated surfaces.

SEARING BURNER & ROTISSERIE BURNER LIGHTING:



Searing Burner Control Knob

1. Check that the control knobs are in the OFF position.
2. Open valve at tank fully by turning counterclockwise.
3. Open lid during lighting.
4. Push the Electronic Ignition down 3 to 4 seconds while turning the SEARING or ROTISSERIE control knob to the HIGH position. The burner should ignite.
5. Once it is lit, release electronic igniter and keep pushing the knob for another 15 seconds to ensure the burner stays lit.

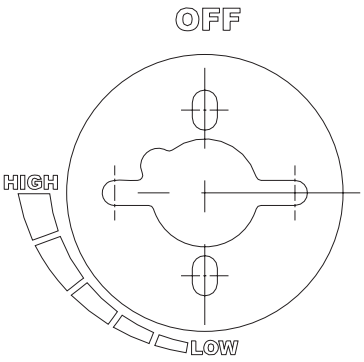
OPERATING INSTRUCTIONS

If ignition does not take place within 5 seconds, immediately turn the control knob to the OFF position. Wait 5 minutes and repeat step 4 above or refer to match lighting instructions in manual.

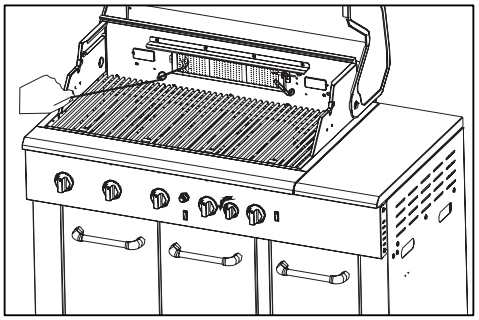
If the igniter does not function, the burner can be lit by holding a lit match to the burner while the control knob is turned counter-clockwise to “HIGH.”

NOTE: After the first use the stainless steel around the burner will darken. This is a normal reaction of premium stainless steel due to heat and is not a defect. The infrared panel will also darken after initial use. This is also a normal occurrence.

NOTE: Do not operate the main burners and infrared back burner at the same time. This can cause warping of the roll top grill hood.



Rotisserie Burner Control Knob



USING THE GRILL LIGHT

Light Operation Instruction

1. Make sure light’s power switch on the control panel is in the “OFF” position.
2. Connect power plug to properly grounded outlet.
3. Turn the light’s power switch to “ON.”

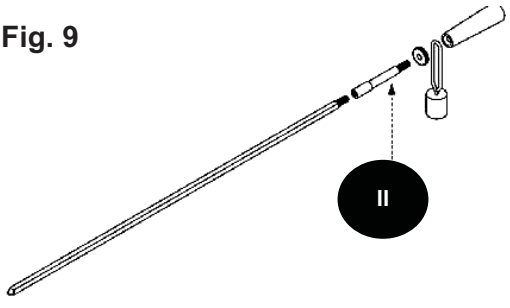
WARNING

Keep any electrical supply cord away from any heated surface.
Do not turn on the lights when the hood is closed.

USING THE ROD EXTENDER

1. If the spit rod is too short for your grill, use the rod extender (II) included in the packaging of your grill.
2. See Fig. 9 to assemble the rod extender.
3. Make sure the threaded end of spit rod screws securely into female end of the rod extender to avoid loosening during cooking.

Fig. 9



CARE AND MAINTENANCE

⚠WARNING

HOOD SHOULD NOT BE CLOSED FOR LONG PERIODS WHEN INFRARED BURNER IS IN USE.

INFRAREDBURNER CLEANING

After each use, it is necessary to burn the bottom infrared burner with the hood open for at least five minutes to vaporize any food drippings or particles. Failure to perform this step will damage the burner. It may occasionally be necessary to brush, blow, or vacuum accumulated ash from the burner surface. Do so carefully and only when the burner is cool.

AVOID WATER DAMAGE TO INFRARED BURNER

Never allow water to contact the infrared burner as damage will result. Water damage is not covered by your warranty.

PROTECTION OF INFRARED BURNERS

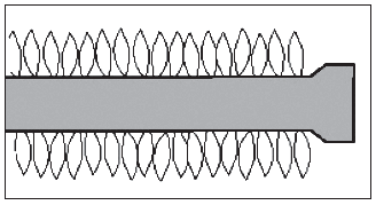
The burners of your grill are designed to provide a long life of satisfactory performance. However, there are steps you must take to prevent cracking of the burner's ceramic surfaces, which will cause the burners to malfunction. The following are the most common causes of cracks and the steps you must take to avoid them. **Damage caused by failure to follow these steps is not covered by your grill warranty.**

IMPACT WITH HARD OBJECTS - Never allow hard objects to strike the ceramic. You should take particular care when inserting or removing cooking grids and accessories into or from the grill. If objects such as these fall onto ceramic, it is likely to crack the ceramic.

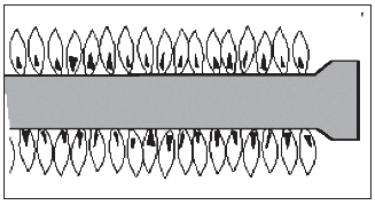
IMPAIRED VENTILATION OF HOT AIR FROM GRILL - In order for the burners to function properly, hot air created by the burners must have a way to escape. The burners may become deprived of oxygen, causing them to backfire, especially if the burner output is set at HIGH. If this occurs repeatedly, the burners may crack. This is the reason your grill was designed with ventilation louvers. These design features give the hot air an escape route. Accordingly, never operate your grill with very little or no open space at the cooking surface (the cooking grids provide sufficient space). Also, never cover the ventilation louvers with foil or other materials that prevent air flow. Specifically, do not cover the entire surface with foil, a large pan, etc.

GENERAL MAINTENANCE

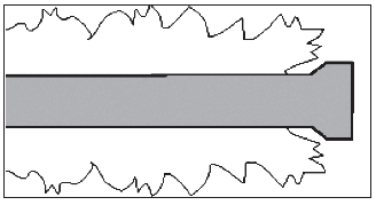
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Visually check the burners.



Normal: Soft blue flames



Out of Adjustment: Hard blue flames- too much air



Poor Combustion: wavy, yellow flames- too little air

CARE AND MAINTENANCE

GRANITE MAINTENANCE

Outdoors can be very harsh on the granite of your grill. Dirt, pollen and even UV rays can affect the granite. Please follow these instructions to preserve the granite's natural beauty:

- Granite is a hard, non-porous natural stone and is relatively not affected by harsh chemicals. However, it is recommended to use a neutral cleaner or stone soap (available in hardware stores or from a stone dealer), or a mild dishwashing liquid and warm water.
- Rinse after washing with the soap solution and dry with a soft, clean cloth.
- Blot up spills immediately, before they penetrate the surface.
- Clean as often as needed to keep grime and dirt removed.
- Granite must be sealed to prevent or minimize staining and/or fading. Leaving granite unsealed may make it difficult to remove stains in the future. It is recommended to seal your granite outdoors every 4-6 months depending on climate conditions.

GENERAL CLEANING

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

To avoid scratching the surface, do not use steel wool to clean the grill.

Use a vinyl grill cover to protect finish from weather.

DRIP TRAY

The drip tray should be cleaned periodically to prevent heavy buildup of debris.

NOTE: Allow the drip tray to cool before attempting to clean.

Important: Do not leave the grill outside during inclement weather unless it is covered. Rain water can collect inside of the grill, the grill cart or the drip tray if left uncovered. If the drip tray is not cleaned after use and the grill is left uncovered, the drip tray will fill with water causing grease and water to spill into the grill cart. We recommend cleaning and storing the drip tray after every use.

COOKING GRATES

The cooking grates can be cleaned immediately after cooking is completed and after turning off the grill. Wear a barbecue mitt and scrub the cooking grates with a damp cloth. If the grill is allowed to cool down, cleaning the grates will be easier if removed from the grill and cleaned with a mild detergent.

CARE AND MAINTENANCE

STAINLESS STEEL

After initial usage, areas of the grill may discolor from the intense heat given off by the burners. This is normal.

Purchase a mild stainless steel cleaner and rub in the direction of the grain of the metal. Specks of grease can gather on the surface of the stainless steel and bake on to the surface and give a worn appearance. For removal, use a non-abrasive oven cleaner in conjunction with a stainless cleaner.

NOTE: Always scrub in the direction of the grain.

PORCELAIN PARTS

Certain parts of your grill have a porcelain coating. Porcelain is a glass-based product and is highly durable to standard wear and tear. However, porcelain is sensitive to concussive blows, which can create interlaced micro-fractures or “spider-webs.” Please take care not to strike any porcelain covered parts with solid objects, drop them, or create any other concussive blows. These interlaced micro-fractures are common and may lead to minor chipping. Neither the chipping nor the interlaced micro-fractures will adversely affect the performance of your grill and are not covered under the warranty for porcelain parts.

GRILL LIGHT

Bulb Replacement
IMPORTANT SAFETY INSTRUCTIONS
Lighted lamp is HOT:

WARNING -TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, EXPOSURE TO EXCESSIVE UV RADIATION, OR INJURY TO PERSONS**.**

1. Turn off/unplug and allow to cool before replacing bulb (lamp).
2. Bulb (lamp) gets HOT quickly! Only contact switch/plug when turning on.
3. Do not touch hot lens, guard, or enclosure.
4. Do not remain in light if skin feels warm.
5. Do not look directly at lighted lamp.
6. Keep lamp away from materials that may burn.
7. Use only with a 10-watt or smaller bulb (lamp).
8. Do not touch the bulb (lamp) at any time. Use a soft cloth. Oil from skin may damage bulb (lamp).
9. Do not operate the portable luminaries with a missing or damaged guard, lamp containment barrier, or UV filter.

CARE AND MAINTENANCE

Definitions:
(+) Guard – Guard is a portion of portable luminaries unit that prevents inadvertent contact with the bulb. It may be integrated with the UV filter or lamp containment barrier or as part of an enclosure or shade.
(+) Lamp containment barrier – lamp containment barrier is a portion of a portable luminaries unit that encloses the bulb.
(+) UV filter – UV filter is a portion of a portable luminaries unit that limits ultraviolet (UV) emissions.

1. Make sure the light's power switch on the control panel is in the "OFF" position and power plug is disconnected from outlet.

2. Use a screwdriver to loosen the screw which is securing the burner box rear panel.
During this process, hold the lamp screen; otherwise, it will fall and break, potentially causing bodily harm. (Fig. 10)

3. Remove the lamp screen. (Fig. 11)

4. Pull out the light bulb and replace with a new bulb. (Fig. 12)

5. Reverse the instruction from steps 4 - 1 for installation.

Fig. 10

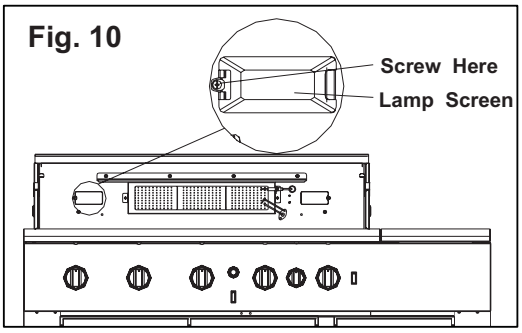


Fig. 11

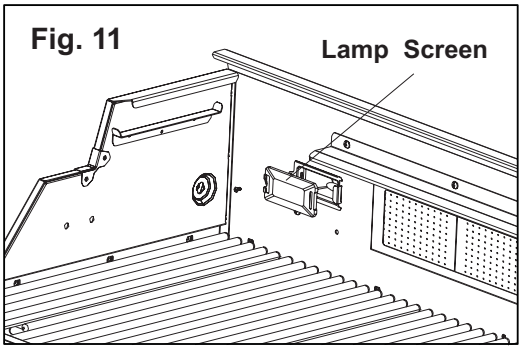
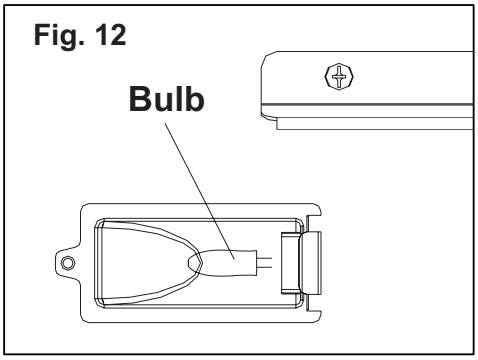


Fig. 12



Cleaning Method

Follow Steps 1 - 3 above for glass cover removal. Use a damp towel to clean the surface of glass cover. Make sure the glass cover is completely dry before re-installing.

WARNING
Make sure the light switch is on "OFF" position and power plug is disconnected from power outlet prior to cleaning the glass cover.

CARE AND MAINTENANCE

WARNING

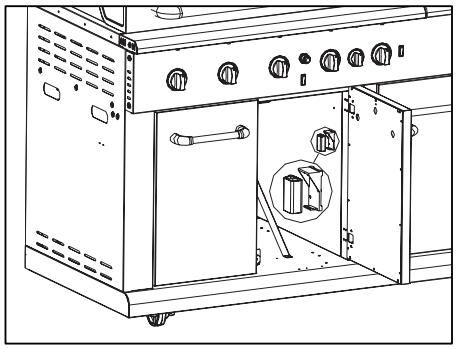
The light glass cover should not be in contact with water or any other liquid when it's warm. Sudden change of temperature may cause cracks on glass cover.

WARNING

To ensure continued protection against electric shock:
1. Connect to properly grounded outlets only.
2. Do not expose to rain.
3. Keep extension cord connections dry and off the ground.

Bulb specification
Bulb Type: Halogen
Wattage: 10 watts per bulb
Voltage: 12 volts
Please contact customer service at **1-800-963-0211** for assistance on bulb replacement information.

Replacing Battery for LED Panel Light
1. Open the LED battery box on the right panel in the cabinet.
2. Open the battery box and replace the 9 V battery.
3. When installing new batteries, ensure they are installed with the proper polarity.
4. Close the cover of the battery box.



WARNING:
1. To protect against electric shock, do not immerse cord or plugs in water or other liquid.
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
4. Do not let the cord hang over the edge of a table or touch hot surfaces.
5. Do not use an outdoor cooking gas appliance for purposes other than intended.
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
8. Never remove the grounding plug or use with an adaptor of 2 prongs.
9. Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.

TROUBLESHOOTING

Many solutions given here can make your grilling experience safer and more enjoyable. You can also call customer service department at **1-800-963-0211**, 8 a.m. - 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Grill will not light.	1. The ignition wire came off the electrical igniter/valve. 2. The distance between the ignition pin and the burner is greater than 5/32 in. - 3/16 in. 3. The ignition wire is broken. 4. The battery has died. 5. The battery is in the wrong polarity. 6. The electrode tip does not produce sparks at the burner port. 7. No gas supplied. 8. Air shutter opening is too big.	1. Reconnect the ignition wire to the electrical igniter/valve. 2. Loosen the ignition pin and adjust the distance, then fasten it again. 3. Call customer service for a replacement ignition wire. 4. Install a new AA battery. 5. Change the battery polarity. 6. Reinstall the electrode. 7. Turn on the regulator valve. 8. Loosen the air shutter and adjust the opening to a smaller size.
Burner flame is yellow and gas odor can be smelled.	1. The air shutter opening is not properly set. 2. Spiders or insects block the air shutter. 3. Possible gas leaks.	1. Loosen the air shutter and adjust the opening to have blue flames. 1/4 in. opening for LPG. 1/8 in. or less opening for NG. 2. Clean blockages. 3. Check for the source of gas leaks.
Excessive flare-up.	1. Grilling fatty meats. 2. Knobs on “HIGH”. 3. Spray water on gas flames. 4. Hood closed when grilling.	1. Move the meats to the warming rack if flare up continues until flame settles down. 2. Grill fatty meats when the grids are cold while the knobs are on the “LP LOW” (when using LP Gas) or “NG LOW” (when using Natural Gas) setting. 3. Never spray water on gas flames. 4. Hood up when grilling.
Burner blows out.	1. LP tank is empty. 2. Burner is not aligned with the control valve. 3. Gas supply is not sufficient.	1. Refill the LP Tank. 2. Install the burner correctly. 3. Check the gas supply hose and make sure there are no leaks and no knots.

TROUBLESHOOTING

<table>
<tr><th>PROBLEM</th><th>POSSIBLE CAUSE</th><th>CORRECTIVE ACTION</th></tr>
<tr><td>Low heat with the knob in “HIGH” position.</td><td>1. Low heat is found in natural gas models.
2. Ports are blocked.
3. LP tank has run out.</td><td>1. This model is set for 7 in. natural gas usage. Please check your natural gas supply system to have correct gas pressure. Regulator is not needed for NG model.
Check the orifice if you installed NG nozzles. Conversion kit provides the following nozzles:
<table>
<tr><th>Burner</th><th>Orifice Size</th></tr>
<tr><td>Main Burner</td><td>Φ1.45mm</td></tr>
<tr><td>Searing Burner</td><td>Φ1.45mm</td></tr>
<tr><td>Rotisserie Burner</td><td>Φ1.45mm</td></tr>
</table>
2. Clear ports of any obstructions.
3. Refill the LP tank.</td></tr>
<tr><td>Low heat, LP gas.</td><td>The propane regulator assembly incorporates an excess flow device designed to supply the grill with sufficient gas flow. Rapid changes in pressure can trigger the excess flow device, providing a low flame and low temperature.</td><td>Please follow these instructions:
1. Make sure all burners are “OFF”.
2. Open the tank valve and wait 5 minutes.
3. Light the burner one at a time following the lighting instructions listed on the door liner and Page 25 and 26.</td></tr>
<tr><td>Low heat, natural gas.</td><td>Gas pressure is significantly affected by gas line and length of gas line from house gas line.</td><td>Check your gas line and make corrections by following the chart below:
<table>
<tr><th colspan="2">From House to Grill</th></tr>
<tr><th>Distance</th><th>Tubing Size</th></tr>
<tr><td>Up to 25 ft.</td><td>3/8 in. DIA</td></tr>
<tr><td>26 – 50 ft.</td><td>1/2 in. DIA</td></tr>
<tr><td>51 – 100 ft.</td><td>2/3 in. of run 3/4 in.
1/3 in. of run 1/2 in.</td></tr>
<tr><td>Over 101 ft.</td><td>3/4 in. DIA</td></tr>
</table></td></tr>
</table>

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
LED control panel lights do not light up.	1. No power supply. 2. Damaged wiring or loose connection. 3. Wiring not attached to control panel switch. 4. Defective switch. 5. Defective LEDs.	1. Install 9V batteries in the LED battery box. 2. Check all wiring connections between the battery box and the LED. Also check the connections between the LEDs on the control panel. 3. Check the connection between the LED and the LED switch. 4. Replace the switch. 5. Replace the LED.
Cooking light will not turn on.	1. No power supply. 2. Defective Halogen bulb. 3. Internal wiring issue.	1. Check power supply and make sure it is properly plugged in. 2. Replace the bulb. 3. Check the wiring connections under the fire box. All wire connections must be tight. If any wires are damaged they should be replaced.

WARRANTY

Proof of purchase is required to access this warranty program, which is in effect from the date of purchase. Customers will be subject to parts, shipping, and handling fees if unable to provide proof of the purchase or after the warranty has expired.

If you have any questions or problems, you can call our customer service department at **1-800-963-0211**, 8:00 a.m. to 6:00 p.m., EST, Monday - Thursday, 8:00 a.m. to 5:00 p.m., EST, Friday.

Limited Warranty

Manufacturer warrants this product for the Cast-Iron Burner for 10 years and all other replacement parts for 1 year from the date of purchase.

Warranty Provisions:

This warranty is non-transferable and does not cover failures due to misuse of improper installation or maintenance.

This warranty is for replacement of defective parts only. We are not responsible for incidental or consequential damages or labor costs.

This warranty does not cover corrosion or discoloration after the grill is used, or lack of maintenance, hostile environment, accidents, alterations, abuse or neglect.

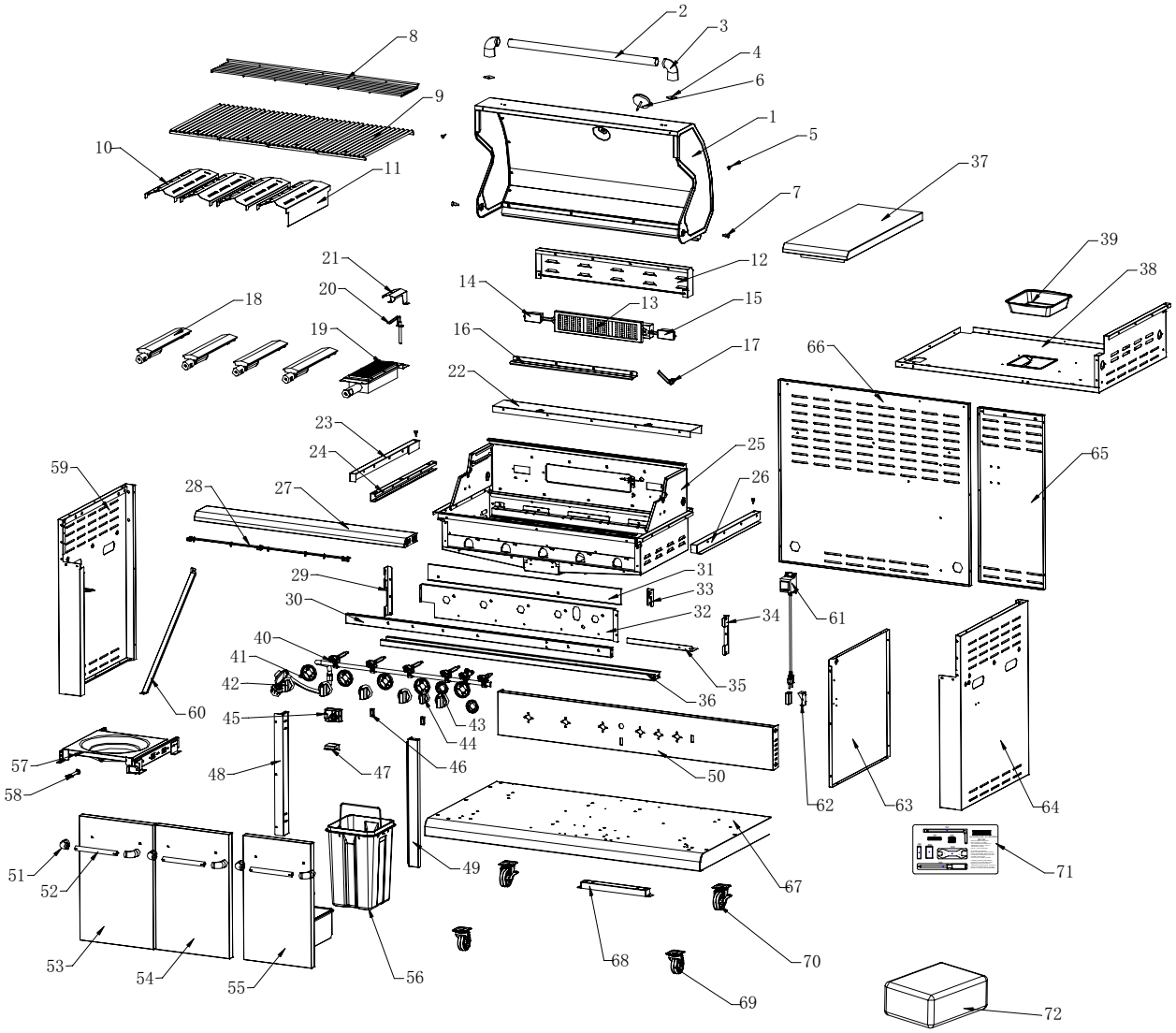
This warranty does not cover damage caused by heat, abrasive and chemical cleaners, or any damage to other components used in the installation or operation of the gas grill.

Paint is not warranted and may require touch-up. Items considered to be consumable such as batteries are not covered under this warranty.

Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

EXPLODED VIEW

For replacement parts, call our customer service department at **1-800-963-0211**, 8 a.m. – 6 p.m., EST, Monday - Thursday, 8 a.m. - 5 p.m., EST, Friday.



REPLACEMENT PARTS LIST

PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
1	Hood Assembly	1	2	Hood Handle	1
3	Hood Handle Bracket	2	4	Heat Pad	1
5	Silica Pad	4	6	Thermometer	1
7	Hood Axis	2	8	Warming Rack	1
9	Cooking Grate	4	10	Flame Tamer 1	3
11	Flame Tamer 2	1	12	Rear Cover	1
13	Rear Infrared Burner Assembly	1	14	Hood Lighting Assembly 100mm Wire	1
15	Hood Lighting Assembly 650mm w / Wire	1	16	Rear Burner Front Cover Panel	1
17	Rear Burner Ignition Pin	1	18	Main Burner	4
19	Infrared Searing Burner Assembly	1	20	Searing Burner Ignition Pin	1
21	Infrared Burner Ignition Pin Cover	1	22	Firebox Rear Decorating Panel	1
23	Firebox Left Decorating Panel	1	24	Firebox Left Supporting Pane	1
25	Firebox Assembly	1	26	Firebox Right Decorating Panel	1
27	Firebox Front Decorating Panel Assembly	1	28	PCB Assembly	1
29	Control Panel Left Support	1	30	Cart Crossbeam	1
31	PCB Heat Shield	1	32	Heat Shield	1
33	Firebox Front Decorating Panel Right Support	1	34	Control Panel Support	1
35	Decorating Panel	1	36	Door Crossbeam	1
37	Granite Countertop Assembly	1	38	Cart Closure Panel Assembly	1
39	Drip Tray	1	40B	Manifold	1
40A	Regulator	1	41	Big Knob Bezel	5
42	Big Knob	5	43	Small Knob Bezel	1
44	Small knob	1	45	Electric Ignitor	1
46	Switch	2	47	Control Panel Middle Support	1
48	Left Door Support	1	49	Right Door Support	1
50	Control Panel	1	51	Door Handle Bracket	6

REPLACEMENT PARTS LIST

PART	DESCRIPTION	QUANTITY	PART	DESCRIPTION	QUANTITY
52	Door Handle	3	53	Left Door Assembly	1
54	Right Door Assembly	1	55	Trash Bin Door Assembly	1
56	Trash Bin	1	57	Cylinder Tray Assembly	1
58	Stage Screw Assembly	1	59	Left Side Cart Panel Assembly	1
60	Baffle Plate Bracket	1	61	Transformer	1
62	Battery Case Assembly	1	63	Baffle Plate	1
64	Right Side Cart Panel Assembly	1	65	Right Rear Cart Panel	1
66	Left Rear Cart Panel	1	67	Base Panel Assembly	1
68	Trash Bin Door Support Panel	1	69	Unlocked Castor	2
70	Locked Castor	2	71	Hardware Pack	1
72	Grill Cover	1			

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